

WATERBURY.

Mrs. Murilla Morse is quite poorly. Miss Irene Tobin is visiting in Richmond.

Mrs. Charles Perry of Barre is a guest of Mrs. B. R. Demeritt.

Charles Stewart is off duty at the Central market because of illness.

Mr. and Mrs. E. J. McGrath and daughter have returned to Utica, N. Y.

Miss Ella Adams of Richmond was a guest of Mrs. G. S. Bidwell over Sunday.

Mr. and Mrs. Robert McAllister of Watfield visited on Crossett hill last week.

E. G. Miller has bought of Fred Buckus the Stowell house on Union street.

Miss Harriet Maxwell of Montpelier was a guest of Mrs. R. W. Demeritt over Sunday.

A girls' orchestra was started Friday evening under the leadership of George H. Wilder.

B. R. Demeritt is attending this week the canning convention at Milwaukee, Wisconsin.

The Waterbury Athletic club will play the Goddard seminary team at the hall next Friday evening.

E. F. Palmer, jr., was in Montpelier Monday in the interests of the Demeritt & Palmer Packing Co.

Annie Dorothy Palmer and E. Huntley Palmer, who have been confined to the house for a week, are better.

Luther Graves, who injured his foot splitting wood and had to have his big toe amputated, is doing nicely.

Myron, the little son of Mr. and Mrs. Luther Graves, is home again after spending seven weeks at the Heaton hospital following an operation for appendicitis.

At the concert given at the Congregational church Friday evening, a program of high order was carried out. All of the artists reflected great credit upon themselves and were well received. Prof. Bowes of Barre, formerly organist of the church, showed his usual skill in interpretation and execution and was warmly welcomed by his many friends in town.

Miss Mamie Holmes of Burlington, who has sung here before, although suffering from a severe cold, showed the range of her voice and the careful training she had received. Mr. Bain of Montpelier, new to a Waterbury audience, captivated all with his sympathetic tenor voice, and Miss Bisbee of Barre as reader gave her selections with the true meaning of the pieces and showed much talent.

GROTON.

Perley Knox has gone to Montpelier, where he has secured employment as fireman on the railroad.

Gentlemen's night was observed at the home of Mr. and Mrs. E. F. Clark Thursday evening, when Mr. Clark entertained twelve of his men-friends at a card party and supper.

A reception was given Mr. and Mrs. Donald McLeod Friday evening in Old Fellows' hall and the large number present enjoyed a general good time. Refreshments of cake and coffee were served, after which dancing was enjoyed until a late hour. Following is a list of some of the nice presents which the newly married couple received: Dozen napkins, Levertt Welch; bed spread, Belle Frost; bed spread, Edward Gray; table cloth, Mr. and Mrs. James Burton; table cloth, Wallace Gray; pair towels, Fred Frost; tray cloth, Mrs. Fred Carpenter; cake plate, Mr. and Mrs. James Main; commode set, Mr. and Mrs. George Gray; water set, Mr. and Mrs. Joseph Vance; tray cloth, Mr. and Mrs. Duncan Longmore; sofa pillow, Mrs. Lewis Keenan; berry spoon, Mr. and Mrs. Frank Morrison; tray cloths, Blanche Thurston; pair towels, Minnie Bowen; tea caddy, Miss Ethel Ralston and sums of money from the following: Ethel Page, Del Vance, Eva Heath, Mrs. Hattie, Otto Heath.

ST. JOHNSBURY.

Mr. and Mrs. Ira Thayer are receiving congratulations on the birth of a baby girl, born to them last Saturday.

Mrs. Professor Henry Fairbanks, who has been suffering from an attack of pneumonia, is now somewhat better.

Miss Pauline Randall is unable to teach her school in Summerville for a few days on account of an attack of bronchitis.

District Attorney Alexander Dunnett is in New York City to appear for the government in the circuit court of appeals with regard to the rejection of a Chinaman, who came into this state at Richmond some time ago.

Dyspepsia is America's curse. Burdock Blood Bitters conquers dyspepsia every time. It drives out impurities, tones the stomach, restores perfect digestion, normal weight and good health.

Teething, bleeding, protruding or blind piles yield to Doan's Ointment. Chronic cases soon relieved, finally cured. Druggists all sell it.

Doan's Regulents cure constipation without griping, nausea, nor any weakening effect. Ask your druggist for them. 25 cents per box.

For any pain, from top to toe, from any cause, apply Dr. Thomas' Electric Oil. Pain can't stay where it is used.



We have a few odds and ends of winter goods, Sleighs, Robes and Blankets.

WE WILL SELL THEM CHEAP

Orange County and N. E. Phones. COLTON, Vehicles and Harness. 84 State Street, Montpelier, Vt.

CABOT.

Arthur Wales has purchased a Ford automobile.

Harvey Dow is boarding at C. E. Scott's.

Albert Lebaron has finished work at G. F. Harvey's.

George Boyles of Montpelier visited his father Monday.

Mrs. Miller has returned from visiting her nephew in Barre.

Ralph Hoyt was a business visitor in Montpelier Wednesday.

Mrs. S. H. Unwin of Marshfield visited her sister, Mrs. Earl Walbridge, Friday.

The remains of Mrs. Duran Baker were brought to this town Monday for burial.

Mr. and Mrs. Edgar Lawson were guests at Will Keniston's in Walden Saturday.

There were no services at the M. E. church last Sunday, as Rev. F. E. Currier was away.

Mrs. L. McAllister is reported in a critical condition from pneumonia and complications.

Mr. and Mrs. E. Mann of Wolcott were called to town Tuesday by the death of Mrs. Harvey Dow.

E. D. Waldo and W. R. Marsh have been appointed commissioners on the estate of Norman Lyford.

Mrs. E. F. Smith and daughter, Mrs. Emma Hatchelder, went to Boston Friday for several weeks' stay with Mrs. Smith's daughter, May.

The officers of the Rebekah lodge were installed last Tuesday evening by Mrs. G. W. Wallis, D. D. P., and Mrs. M. R. Child, marshal, of Moretown.

Mrs. M. M. Whitney had a severe attack of nose bleed last Saturday, which necessitated calling a physician before it could be stopped.

The officers of Cabot grange, No. 392, for the present year were installed by Past Master Angus Smith, assisted by Mrs. Smith: worthy master, E. A. Merritt; overseer, E. J. Smith; chaplain, O. T. Barrett; secretary, Clara Garney; treasurer, Angus Smith; lecturer, Edwin Piquin; steward, Geo. Laird; assistant steward, John Barr; lady assistant steward, Mrs. H. O. Kinell; cress, Mrs. E. A. Merritt; dora, Ella Barrett; pomona, Mrs. John Barr; gatekeeper, Will Stone; musician, Mrs. E. P. Walbridge.

There are still books missing from the library, some of which are among the latest and best recently purchased. The trustees would like each book returned at once, in order that the library may be reopened February 15. Aid has been secured from the state, whereby \$25 worth of books will be added. These, together with those purchased with the money received from the town, will probably be secured in a short time. Hereafter books will be accessible to the public only two days of each week. Fines will be collected on all books held over three weeks.

EAST CABOT.

Mr. and Mrs. O. C. Kittredge were in Walden one day last week.

Laurel Blake of Gilmanston, N. H., is visiting relatives here in town.

Herman Gilman of Kansas City is visiting his daughter, Mrs. E. E. Hall.

Mrs. Drew was called to Barre by the sickness of her daughter, Mrs. George Durette.

Mr. and Mrs. Carl Miles of Cabot spent Sunday at the home of her father, Frank Peck.

Arthur Reed went to North Montpelier one day last week and was accompanied home by his brother, George.

Mr. and Mrs. Harry Young and son, Gordon, were called to Walden Thursday to attend the funeral of Charles Cox.

Mrs. Mary Hazlett returned to her home in West Rumney, N. H., after spending a week with her son, Clyde Hill.

SOUTH ROYALTON.

There is a great deal of sickness in town.

The remains of Freeman Tucker were brought here for burial Monday.

Mrs. Walter Beckwith of Chelsea visited at Dr. Fish's a few days last week.

Mrs. Mary Talbot has returned from Randolph, where she has been visiting the past week.

Dr. D. E. Dearing is able to be at his office again after an attack of the prevailing distemper.

Albert, the young son of W. O. Belknap, is sick, and a nurse from Burlington is caring for him.

Mrs. Charles Hoyt of Cambridge, Mass., is with her sister, Mrs. O. N. Houghton, who is very sick.

CALAIS.

Of the twelve pupils who attended school in the Calais district for the winter term, five had no absent marks: Margaret and Harold Keefe, Albert and Arthur Lawless and Mabel Clough. Harold Clough was absent one day, David and Charlie Keefe one and one-half days, and Goldie Hatchelder two days. Harold Keefe has been absent only one-half day during the past school year. Albert and Arthur Lawless have been absent one day in the past school year.

**Life Saved at Death's Door.**

"I never felt so near my grave," writes W. R. Patterson of Wellington, Tex., as when a frightful cough and lung trouble pulled me down to 100 pounds, in spite of doctor's treatment for two years. My father, mother and two sisters died of consumption, and that I am alive to-day is due solely to Dr. King's New Discovery, which completely cured me. Now I weigh 187 pounds and have been well and strong for years." Quick, safe, sure, it's the best remedy on earth for coughs, colds, grippe, asthma, croup and all throat and lung troubles. 50c and \$1.00. Trial bottle free. Guaranteed by the Red Cross Pharmacy.

DIAMONDS SMUGGLED IN MAILES.

Maine Quarantine Inspector Arrested by Post Office Authorities.

Washington, Feb. 8.—Postmaster General Hitchcock has been informed of the arrest at Washburn, Me., of Theodore F. Abildgaard, charged with using the mails to defraud the government in smuggling diamonds. Abildgaard has for some time been in the government service as United States quarantine inspector in the state of Maine.

CRITICS

The physician who recommends, the patient who uses and the chemist who analyzes

Scott's Emulsion

have established it as pre-eminently the best in purity, in perfection and in results.

No other preparation has stood such severe tests, such world-wide imitation and met with such popular and professional endorsement.

To the babe, the child and the adult it gives pure blood, strength, solid flesh and vitality.

ALL DRUGGISTS

RANDOLPH.

Mrs. Mudge who has been with Mrs. E. O. Blanchard for ten days has gone to her home in Bethel.

Mrs. Aletha Bailey Smith left here Tuesday morning for East Montpelier, where she is to be soprano at a musical convention.

Mrs. Bessie Copeland Jacobs has resigned her position in the store of Stockwell and Hatch, and will close her work there in about a week.

One of the most severe storms of the season raged here all day Tuesday, when more than a foot of snow fell, making the traveling slow and tiresome.

Herbert L. Patch left Tuesday for Bellows Falls, where he will remain till Saturday, on business connected with the settlement of his father's estate, of which he is administrator.

Justin Holman has purchased of John DuBois a shop at Benning, and he and Mrs. Holman are living there for the present, and have closed their house on the Highlands.

News has been received here of the death of Mrs. Ellen Chaffield at Claremont, N. H. Mrs. Chaffield was the sister of Mrs. Ann Monahan and of Mrs. Melissa Chadwick of this place, and was formerly well known here.

It is understood that C. W. & C. W. F. Hayward have already sold several Ford automobiles to different parties for use the coming season, and a car load of these have been purchased and will soon be here, ready for delivery with the opening of the spring.

W. H. Gladding, who has recently been appointed as senior deacon of the Universalist church is now preparing for and expects to assume his duties any time when called upon by the superintendent, Rev. George Portier. It is understood that nearly all the towns in the state are to be visited by the latter and whenever the number of people who wish to affiliate with that denomination will warrant, the deacon will be called upon to assist in the communion.

WILLIAMSTOWN.

Offerings for the Educational society are in order at the Congregational church during the present month.

Miss Bernice Morse, teacher in the intermediate department of the village school, is spending the week at her father's home in Bakersfield.

The regular meeting of the Williams-town lodge, I. O. O. F., will be on Friday evening of this week. Officers are requested to be present for practice.

According to a new arrangement the members of the school board hold office until the summer vacation, instead of the change coming at the time of the March meeting.

Major Lemuel A. Abbott, whose death occurred last Friday at Aberdeen, Washington, used frequently to spend his summers in this place as the guest of his friends, Mr. and Mrs. W. E. Granger.

**NOTICE.**

I shall not be a candidate for the office of town clerk and treasurer at the annual March meeting.

HENRY S. BAKER.

**HAD SUCCESSFUL YEAR.**

Lake Champlain Yacht Club Holds Its Annual Election.

Burlington, Feb. 8.—The annual meeting of the Lake Champlain Yacht club yesterday showed the past season to have been a successful one for the club, which has 215 members.

The officers elected were: Commodore, W. C. Witherby of Port Henry, N. Y.; vice commodore, F. D. Spaulding; rear commodore, G. O. Jarvis; secretary, M. C. Reynolds; treasurer, J. E. Booth. The officers and H. H. Hagar, A. W. Soule, C. H. Rowley, A. G. Mansur and F. P. Lord make up the executive board.

**A Soporific Measure.**

"Doctor, I've tried everything and I can't get to sleep," complained the voice at the other end of the telephone. "Can't you do something for me?" "Yes," said the doctor kindly. "Just hold the wire and I'll sing you a lullaby."—Success.

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The New York Herald thinks that Salome has been outdone. The Altona (Ill.) Record is quoted in proof whereof: "The bride was attractively attired in a bridal veil, carrying a bouquet of bride's roses." "That costume," says The Herald, "would attract attention and a crowd in almost any place." Yet it is to be doubted whether nine-tenths of the friends of the bride, reading the sentence, wondered at anything except, perhaps, the lack of effusively eulogistic adjectives.



IN LOCAL MARKETS

Fresh Eggs Are Unchanged in Price Today

AND BUTTER IS THE SAME

Fancy Dressed Veals Are Reported in Good Demand—The Boston Market Shows but Little Change.

Barre, Vt., Feb. 8, 1911.

Fresh eggs and butter unchanged. Fancy dressed veals in good demand. Wholesale quotations: Dressed pork—9 1/2 @ 10c. Veals—Fancy, 10c @ 12c. Lamb—11 @ 12c. Fowls—17 @ 18c. Large chickens—18 @ 20c. Fresh eggs—25 @ 26c. Butter—Creamery, 27 @ 28c. Butter—Dairy, 25 @ 26c. Potatoes—45 @ 50c bu.

RICKER'S MARKET REPORTS

Hogs 1/2 Cent Lower, Beef and Veal Firm.

St. Johnsbury, Feb. 8.—Receipts at W. A. Ricker's market for the past week were: Poultry—250, 10 @ 12c. Lamb—5c. Hogs—175, 6 1/2 @ 7c. Cattle—20, 2 @ 5c. Calves—250, 3 @ 7c. Milch cows—20, \$40 @ \$60.

IN BOSTON MARKETS.

There Is Not Much Change in Dairy Products.

Boston, Feb. 8.—The week opens in the local market for dairy products without much change from the conditions of last week. Fine butter is in steady demand and rather firm, since but little of this grade of fresh butter is coming along and storage holdings of the best goods are being steadily reduced. The lower grades are steady, as they are now on a level that is proving attractive to buyers and are not accumulating as they were a short time ago. The cheese market does not change, the demand is moderate and dealers are well stocked they are not letting slight differences over prices stand in the way of sales. Fresh eggs are in short supply and firm, but no higher than they were late last week. Eggs are likely to rule firm while the present weather lasts.

Jobbing quotations: Butter—Fancy northern creamery, tubs 29 @ 30c, boxes 30 @ 31c, prints 31 @ 32c. Fancy western creamery, spruce tubs 28 @ 30c, ash tubs 28 @ 29c, fair to good creamery 24 @ 26c, dairy 22 @ 24c. Cheese—New York twins, fancy 16 @ 16 1/2c, Vermont twins, fancy 15 @ 15 1/2c, fair to good stock 14 @ 15c, Young America 17 1/2 @ 18c, sage 17 1/2 @ 18c. Eggs—Fancy henmy 32 @ 33c, choice eastern 29 @ 30c, fresh western 27 @ 28c, storage 21 @ 23c.

ATTEND TO SOIL MULCHES.

One of Three Ways to Protect Crops Against Drouths.

Water is an absolute essential in plant growth. The plant uses water as a food, building it into its tissues in large quantities. Potatoes and other root crops, apples and other fruits are composed of from 75 to 90 per cent. of water, writes Charles F. Shaw, a Pennsylvania agronomist, in the New York Tribune Farmer. Hay and straw and the grains are 14 to 16 per cent. water. Water is also necessary as a solvent and a carrying agent to dissolve the mineral plant food in the soil and afford a means of carrying that food into and throughout the plant. Unless we have a plentiful supply of water in the soil our plants will suffer materially, and will fail to attain their normal development.

In this state during the last three years the crops have suffered severely from drouths. Some of these dry periods have not continued for more than two or three weeks, but even during these short periods occurred a severe check to the development of the corn, as shown in the curling and dropping of the leaves, and the drying of some beans. The tillage in preparation for a crop should be very thoroughly done. Deep, thorough plowing followed by thorough harrowing, will form a deep, mellow soil mass into which the water will be readily held. The water will rise to the surface by capillary action in the same way that oil rises through a lampwick, or tea through a hump of sugar. The water in the soil will rapidly be lost by evaporation unless the capillary rise is checked and the water prevented from reaching the surface of the ground.

A mulch or surface covering of the soil that will retard the upward movement of water will accomplish this. Mulches may be formed of many materials. In our gardens, straw, leaves and manure are used. In the field a dirt mulch is used. The dirt or dust mulch is based on the principle that in thoroughly dried soils capillary action will be established very slowly, and the capillary rise is thus checked by stirring up the surface soil and allowing it to dry out quickly. This soil will gradually settle close to the surface, and the surface and becoming moist, the capillary rise will be renewed. Hence we must stir the soil up from time to time to keep that layer of dry soil over the surface.

In other words, we must renew our soil mulches by cultivation every seven to ten days. In practice, on corn and potatoes, the first three cultivations can be made with the harrow, going over the field once before the crop comes up and twice after it is up. The subsequent cultivation, with weeder and cultivator, should stir the soil to a depth of about three inches. By maintaining this three-inch mulch in proper condition throughout the growing season, we should be able to save one-quarter to one-third more water than we do by the usual tillage given in this state. There are three things we must do, then, to prevent damage by drouths—to maintain a sufficient amount of humus in our soil, to prepare our soil, plowing and harrowing thoroughly, so as to

make it receptive of water, and lastly, to till the crop thoroughly and maintain an efficient mulch throughout the growing season.

**ICE A FARM NECESSITY.**

Profit for the Dairyman and Comfort for the Household.

The icehouse is fast being recognized as one of the indispensable features in modern farming, writes Charles D. Morris in the New York Tribune Farmer. The cost of construction is not a serious factor in the reckoning, as equipment for keeping ice satisfactorily ranges from the very inexpensive to that costing hundreds of dollars. The writer has seen an ice-house constructed by setting chestnut posts 16 feet in length two feet in the ground and four apart, forming a skeleton building 14 feet square, planked up on the inside of the posts. To prevent the sides from spreading apart the posts were tied with cross wires at the top, and there was no roof on the structure. When filling the ice was well packed, leaving 15 inches of space between the ice and sides of the structure, that space being filled with sawdust packed in firm and the ice covered with a like quantity of sawdust.

This method for housing ice was under observation for ten years, the dairyman making the statement that a waste of ice did not exceed 15 per cent. for any year and that each of the ice came out in about as good a condition as when it was put in. This kind of a structure is no ornament. We mention it to call attention to a principle in housing ice that should not be overlooked—namely, keeping the ice from coming in contact with the air and by being careful not to smother it by too close housing.

The better class of icehouses are constructed by covering the outside of the studding with heavy building paper and tight-fitting clapboards, ceiling on the inside with inch-thick plain, second grade lumber, and putting on a shingled roof. Too often there is not enough ventilation provided. The gable ends of the house should be left open, allowing free circulation of air between the covered ice and the roof. The uses for ice on the farm are no longer in the class of luxuries, but, on the other hand, ice is a necessity. A dairyman cannot properly and economically cold and hold milk in the dairy until time for delivery to the market without the aid of ice.

Rapid cooling of freshly drawn milk greatly increases its keeping qualities and maintains its normal odor and flavor. This, of course, means production under clean methods and the milk kept in closed containers. After a careful study of the question we observe that use of ice in the dairy the cooling vat should be provided with a cover. The object is to keep the circulating air away from the water and ice, as it eats up the ice and tends to warm the water also. It is also necessary to put a sufficient quantity of ice in the vat to hold over from day to day, not allowing the ice to get out of the vat, so to speak. This keeps the water ice cold at all times, and thus less is required to hold the water at that temperature. When warm milk is put into the vat it cools quickly, as the ice has only milk to chill instead of water. The day has passed for producing market milk without the use of ice. Ice for dairy uses is a necessity. Cold springs and wells are no longer to be depended upon, as has been obvious during the last two or three dry summers, when so large a percentage of these have failed to meet even moderate needs of this kind.

Other uses for ice on the farm include the keeping of milk, butter and meats, eggs and fruits for domestic use. The housewife would appreciate this feature, as it would afford a luxury—if we wish to call it so—and meet the needs of a real necessity.

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Rapid cooling of freshly drawn milk greatly increases its keeping qualities and maintains its normal odor and flavor. This, of course, means production under clean methods and the milk kept in closed containers. After a careful study of the question we observe that use of ice in the dairy the cooling vat should be provided with a cover. The object is to keep the circulating air away from the water and ice, as it eats up the ice and tends to warm the water also. It is also necessary to put a sufficient quantity of ice in the vat to hold over from day to day, not allowing the ice to get out of the vat, so to speak. This keeps the water ice cold at all times, and thus less is required to hold the water at that temperature. When warm milk is put into the vat it cools quickly, as the ice has only milk to chill instead of water. The day has passed for producing market milk without the use of ice. Ice for dairy uses is a necessity. Cold springs and wells are no longer to be depended upon, as has been obvious during the last two or three dry summers, when so large a percentage of these have failed to meet even moderate needs of this kind.

Other uses for ice on the farm include the keeping of milk, butter and meats, eggs and fruits for domestic use. The housewife would appreciate this feature, as it would afford a luxury—if we wish to call it so—and meet the needs of a real necessity.

ICE A FARM NECESSITY.

Profit for the Dairyman and Comfort for the Household.

The icehouse is fast being recognized as one of the indispensable features in modern farming, writes Charles D. Morris in the New York Tribune Farmer. The cost of construction is not a serious factor in the reckoning, as equipment for keeping ice satisfactorily ranges from the very inexpensive to that costing hundreds of dollars. The writer has seen an ice-house constructed by setting chestnut posts 16 feet in length two feet in the ground and four apart, forming a skeleton building 14 feet square, planked up on the inside of the posts. To prevent the sides from spreading apart the posts were tied with cross wires at the top, and there was no roof on the structure. When filling the ice was well packed, leaving 15 inches of space between the ice and sides of the structure, that space being filled with sawdust packed in firm and the ice covered with a like quantity of sawdust.

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